

DESSERTS

BACCHANALIA TIRAMISU 16.5	BASQUE CHEESECAKE 18
mascarpone cream, coffee namelaka, savoiardi biscuit	roasted peaches, ginger, white peach sorbet
WINE PAIRING	WINE PAIRING
<i>Tawny Port</i>	<i>Tokaji Aszú 6 Puttonyos</i>
<i>Graham's, 20 Year Old - 15 / 75ml</i>	<i>Royal Tokaj, Hungary 2017 18 / 120 (500 ml)</i>
HALF-BAKED CHOCOLATE COOKIE 18	SOFT SERVE ICE CREAM
chocolate chips, vanilla ice cream, pistachio cremeux	WATERMELON 11
WINE PAIRING	coconut sauce, mint & lime
<i>Sicilian Passito,</i>	"LEMON PIE" 14
<i>Donnafugata, Ben Ryé 2022 23 / 75ml</i>	lemon custard, vanilla biscuit, passion fruit

ICE CREAM SELECTION 4 each	SORBET SELECTION (VG) 4 each	FRUIT SALAD WITH SORBET (VG) 15
Vanilla / Chocolate / Pistachio	Strawberry / Pineapple / Lemon and mint	



MEDUSA

Wild strawberries, basil, verbena, pebbles

52

WINE PAIRING

Australian Sweet, Yalumba, Botrytis Viognier 2023 65 / 375 ml 14 / 75ml



TSOUREKI

Greek style brioche, passion & mango cream, white chocolate egg

35

WINE PAIRING

Greek VinSanto Argyros Estate, Santorini 2016 120 / 500 ml 18 / 75ml

DESSERT WINES

MADEIRA 10	GREEK VINSANTO 18 / 120 (500ml)
Blandy's, Bual, 10 Year Old	Argyros Estate, Santorini 2016
AUSTRALIAN SWEET 13 / 65 (375ml)	SICILIAN PASSITO 23 / 115 (375ml)
Yalumba, Botrytis Viognier 2023	Ben Ryé, Donnafugata 2022
BORDEAUX AMBER WINE 14 / 95 (750ml)	CHÂTEAU D'YQUEM 65 / 650 (750ml)
Clarendelle, Monbazillac 2015	Sauternes, France 2006
TOKAJ ASZÚ 6 PUTTONYOS 18 / 120 (500ml)	
Royal Tokaj, Hungary 2017	

All glasses served as 75ml

MINI MARTINI

MINI LYCHEE MARTINI 9
Ketel One Vodka, Lychee, Citrus
MINI PASSION FRUIT MARTINI 9
Ketel One Vodka, Passion Fruit, Citrus
MINI ESPRESSO MARTINI 9
Belvedere Dirty Brew vodka, coffee liqueur, espresso



MINI APOLLO MARTINI 10
Bacchanalia Gin, Kalamata, Olive Leaf

CAFFÈ CORRETTO 10
Single espresso paired with 25ml of Grappa

COCKTAILS

GOLDEN CADILLAC BRÛLÉE 10	AMARETTO SOUR 12
Galliano L'Autentico, cacao white liqueur, cream	Disaronno, citrus, vegan egg white
VIEUX COCO 14	GODFATHER 14
Rabbit Hole Rye whiskey, Martell VSOP Cognac, toasted coconut, chocolate, balsamic	Johnnie Walker Black whisky, Disaronno

COFFEES

SINGLE ESPRESSO 4.50	CAPPUCCINO 5.50	AMERICANO 5.50
DOUBLE ESPRESSO 5	LATTE 5.50	FLAT WHITE 5.50

Milk alternatives available upon request at extra £1



(V) vegetarian (VG) vegan

Please always inform your server of any allergies or intolerances before placing your order. Not all ingredients are listed on the menu and we cannot guarantee the total absence of allergens. Detailed information on the fourteen legal allergens is available on request, however we are unable to provide information on other allergens. A discretionary optional service charge of 14.5% will be added to your bill. Cover charge £2 per person. Please scan QR code to find out allergen and nutrition information.